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# GILL NETTERS GET DOGFISH

## Active Little Shore Hustlers Are Hauling Out, One by One.

The gill netters are finding fish scarce these days, and one by one the boats are pulling out until the fall. Many of them, as last season, will engage in seining.

Some of the fleet lifted yesterday for the first time in four days. No large fares were taken, the days total receipts being about 30,000 pounds. One or two of the boats found a scattered dogfish in their gear, which indicates that the pests are striking inshore.

No off shore arrivals were reported, the only fare since Saturday being sch. Rose Dorothea from Boston with 70,000 pounds.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Rose Dorothea, via Boston, 70,000 lbs. fresh fish (Saturday).  
Str. Bethulia, gill netting, 3000 lbs. fresh fish.  
Str. Lorena, gill netting, 2500 lbs. fresh fish.  
Str. Quoddy, gill netting, 3000 lbs. fresh fish.  
Str. Evelyn H., gill netting, 5000 lbs. fresh fish.  
Str. Julia May, gill netting, 3500 lbs. fresh fish.  
Str. Mary F. Ruth, gill netting, 4000 lbs. fresh fish.

### Sunday's Gill Netting Fares.

Str. Quoddy, gill netting, 2000 lbs. fresh fish.  
Str. Robert and Edwin, gill netting, 3000 lbs. fresh fish.  
Str. Sawyer, gill netting, 1000 lbs. fresh fish.  
Str. Ethel, gill netting, 4000 lbs. fresh fish.

### Vessels Sailed.

Sch. Commonwealth, haddocking.  
Sch. Flora L. Oliver, haddocking.  
Sch. Russell, haddocking.  
Sch. Patriot, haddocking.  
Sch. Jeanette, haddocking.  
Sch. Elva L. Spurling, haddocking.  
Sch. Mary P. Goulart, haddocking.  
Sch. Mary E. Sennett, haddocking.  
Sch. Edith Silveira, haddocking.  
Sch. Eva and Mildred, haddocking.  
Sch. Tacoma, drifting.  
Sch. Helen G. Wells, salt drifting.  
Sch. W. H. Moody, drifting.  
Sch. Henrietta, (new) Boston.  
Sch. Onato, Cape North shacking.

### TODAY'S FISH MARKET.

#### Salt Fish.

Handline Georges codfish, large, \$4.25 per cwt.; medium, \$3.75; snappers, \$2.75.  
Georges halibut codfish, large, \$4; medium, \$3.50.  
Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.  
Hake, \$1.50.  
Haddock, \$1.75.  
Pollock, \$1.75.

#### Fresh Fish.

Splitting prices:  
Haddock, \$1 per cwt.  
Western cod, large, \$2; medium, \$1.60; snappers, 75c.  
Eastern cod, large, \$1.90; medium, \$1.50; snappers, 75c.  
All codfish, not gilled, 10c per 100 pounds less than above.  
Peak cod, \$1.80 for large; medium, \$1.40.  
Hake, \$1.  
Cusk, large, \$1.50; medium, \$1.10; snappers, 50c.  
Pollock, round, 80c; dressed, 90c.  
Fresh halibut 11c per lb. for white, 8c for gray.  
Fresh herring, \$2.50 per bbl. for bait, \$2 to freeze.

## FISH LANDINGS HERE AND BOSTON

According to statistics compiled by the Bureau of Fisheries, a total of 2,325,397 pounds of fresh fish valued at \$52,005 and 2,514,750 pounds salted, valued at \$53,126 were landed here during December, 1914, as compared with 5,896,513 pounds fresh, representing in value, \$180,356 at Boston.

The statement of quantities and values follows:

#### Gloucester.

	Pounds.	Value.
Fresh cod	600,212	\$14,282
Salt cod	396,564	16,338
Total cod	996,776	30,620
Fresh haddock	191,316	5,751
Salt haddock	6,295	110
Total haddock	197,601	5,861
Fresh cusk	240,235	4,320
Salt cusk	6,210	187
Total cusk	246,445	4,507
Fresh hake	156,669	3,255
Salt hake	23,865	419
Total hake	180,634	3,674
Fresh pollock	845,436	12,982
Salt pollock	5,555	97
Total pollock	850,991	13,079
Fresh halibut	29,600	3,310
Salt halibut	45	5
Total halibut	29,645	3,315
Salt herring	2,076,216	35,970
Fresh herring	257,133	7,713
Total herring	3,333,349	43,683

#### Boston.

Fresh cod	1,201,964	\$32,248
Fresh haddock	3,336,199	180,062
Fresh cusk	350,691	4,980
Fresh hake	471,816	12,623
Fresh pollock	221,563	6,201
Fresh halibut	38,279	6,345

## QUODDY HAD 20 POUND LOBSTER

Steamer Quoddy, one of the fleet of gill netters pulled up a monster lobster in her gear yesterday, weighing 30 pounds. The big chap attracted much attention when landed on the wharf.

#### Baited at Edgartown.

Sch. Natalie Hammond arrived at Edgartown Friday for bait. Alewives are selling there at \$1.50 a barrel.

#### Provincetown Fishing News.

The vessels of the fishing fleet continue to make small trips. Last week's catches netted the crews from \$7 to \$20 each.

Some of the flounder dredging fleet now at Hyannis are shipping nets there and will engage in mackereling as the flounder season is over.

The first pollock of the season were landed from Captain Frank Raymond's trap a week ago Sunday. He hauled 2000 pounds.

The school of herring that had been taken in good sized lots disappeared first of last week.

Captain Waterman C. Quinn has bought the sch. J. W. Caswell and outfits.

The crew of sch. Mary C. Santon shared \$30 on the recent trip.

#### Dominion Ice Reports.

As telegraphed by the Superintendent of Signal Service, Quebec, to the Halifax Board of Trade, April 29:

Cape Traverse—Broken ice.  
Scatari—Heavy open ice everywhere.

Point Tupper Straits full of ice.  
Grindstone—No ice.

Flat Point—Heavy, open ice everywhere, moving west.

Cape Race—Ice conditions same as yesterday.

#### Port aux Basques Weather.

Port aux Basques weather report today: Temperature 36, cloudy; wind east, 26 miles; no precipitation.

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#### Dominion Ice Reports.

As telegraphed by the Superintendent of Signal Service, Quebec, to the Halifax Board of Trade, April 30:

Cape Traverse—Very little ice.  
Scaterie—Heavy, close packed ice everywhere.

Flat Point—Heavy, open ice everywhere.

Cape Race—Icebergs east, west and south, two to 10 miles.

Steamer Jaconia reports encountered no ice from St. Pierre, Miquelon to Cape Ray. Fourteen miles northwest of Cape Ray, heavy field ice extending as far as could be seen to northward and heavy detached pieces to southward. From Bird Rocks southeast no ice for a distance of 10 miles. Twenty miles northeast of Bird Rocks heavy packed ice could be seen.

#### Two New Nova Scotia Bankers.

At Mahone Bay recently, J. Ernst and son launched the fishing schooner Marion Helena, Captain Clarence Burgoyne, master. The vessel is 119 feet over all, 24 feet 6 inches beam, 10 feet 10 inches depth of hold, and registers 90 tons. Galvanized iron was used throughout for fastenings, the cabin is finished in birch and ash.

There was launched from the shipyard of Smith and Rhuland, Lunenburg, about the same time another fine schooner, called the Tipperary, an acquisition to the fishing fleet. The owners are Reinhardt Bros., Captain James Walter and others. Her dimensions are: length over all, 108 feet; depth of hold, 9 1-2 feet; breadth of beam, 24 feet, measuring 90 tons. Captain Walter will command her.

# GILL NETTERS HAD LEAN DA

## One Craft Down Here from Boston with Fish for Splitters.

The only vessel arrival here this morning was sch. Lillian down from Boston with 50,000 pounds fresh fish.

The gill netters had a lean day yesterday, receipts showing a falling. Less than 20,000 pounds were landed about half haddock and the rest, hake and pollock.

#### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Lillian, via Boston, 50,000 fresh fish.  
Str. Ethel, gill netting, 1000 lbs. fresh fish.  
Str. Sawyer, gill netting, 1000 fresh fish.  
Str. Quoddy, gill netting, 800 fresh fish.  
Str. Evelyn H., gill netting, 2000 fresh fish.  
Str. Lorena, gill netting, 1500 fresh fish.  
Str. Quartette, gill netting, 1500 fresh fish.  
Str. Medomak, gill netting, 1000 fresh fish.  
Str. Dolphin, gill netting, 1000 fresh fish.  
Str. Sunflower, gill netting, 1400 fresh fish.  
Str. Bessie A., gill netting, 1000 fresh fish.  
Heath's traps, 4 bbls. small pollock.

#### Vessels Sailed.

Sch. Moanam, Cape North, shacking.  
Sch. Ruth and Margaret, Cape North shacking.  
Sch. Rhodora, halibuting.

### TODAY'S FISH MARKET.

#### Salt Fish.

Handline Georges codfish, large, \$4.25 per cwt.; medium, \$3.75; snappers, \$2.75.  
Georges halibut codfish, large, \$4; medium, \$3.50.  
Cusk, large, \$2.50; medium, \$1.75; snappers, \$1.50.  
Hake, \$1.50.  
Haddock, \$1.75.  
Pollock, \$1.75.

#### Fresh Fish.

Splitting prices:  
Haddock, \$1 per cwt.  
Western cod, large, \$2; medium, \$1.60; snappers, 75c.  
Eastern cod, large, \$1.90; medium, \$1.50; snappers, 75c.  
All codfish, not gilled, 10c per pounds less than above.  
Peak cod, \$1.80 for large; medium, \$1.40.  
Hake, \$1.  
Cusk, large, \$1.50; medium, \$1.10; snappers, 50c.  
Pollock, round, 80c; dressed, 90c.  
Fresh halibut 11c per lb. for white, 8c for gray.  
Fresh herring, \$2.50 per bbl. for bait, \$2 to freeze.



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# MAINE SARDINE PACK IMPROVED

## Brigo State Packers Give Attention to Producing a 'Quality' Article.

The pack of American sardines during the past season was improved 33 per cent. in quality, according to the specialists of the United States Department of Agriculture who have been conducting an experimental laboratory at Eastport, Me., during the last two packing seasons. This has been brought about by the fact that the demonstrations in the laboratory have shown the Maine cannery the advantage of improved methods and striving to make a quality sardine to meet the demand for a better class of goods which the war's interference with imports has largely increased. Before the laboratory was established the Maine packers were competing bitterly amongst themselves in an effort to produce a can of goods that could be sold at some profit for the low prices then offered by the jobbers and the wholesalers. Under such conditions the packing establishments naturally had a tendency to work for speed rather than quality in packing.

Under the old form of competition some of the packers paid very little attention to the character or size of the fish and some at times packed alewives, silver hake and smelt as well as the small herring which is the American sardine. They also frequently packed what were known as "feedy" fish. These were fish that had fed plentifully on a microscopic crustacean and small shrimp. When the fish were packed with their bodies full of this food, changes in the food had a tendency to soften the flesh of the fish with the result that they broke before placing them in the cans. After the packers began to compete on a quality rather than a cost basis a simple way of doing away with "feedy" fish was employed. All that is necessary is to leave the sardines for a short time in the weirs in which they are caught, until they can digest the shrimp and small crustaceans.

Another tendency under the former hurried methods of packing the fish was to over-salt them or to leave them too long in brine in the boats which bring them from the weirs. In other cases the fish were mutilated by bad handling or kept so long before cooking that they lost much of their flavor. Excessive salting also destroyed the delicate flavor of the fish and made them "salt fish" rather than oil-canned fish. Under the new methods the boats are equipped with better tanks and care is being taken to get the fish quickly to the packers and into the steam cooker or fryer in good condition.

In preparing the fish for the cans, especially in the case of small fish, there is a tendency, because of the haste, to pull their heads off with fingers instead of cutting them properly with shears. This pulling or "snipping" as it is called, frequently left portions of the hard gills of the fish in the cans

and these gills frequently separated from the fish, leaving inedible portions in the oil and giving it an undesirable look. Under the new competition in quality, fish are being brought to the packing houses in much better conditions and are being handled there much more carefully so as to get them into the cans in as nearly perfect condition as possible.

The most marked improvement, however, has been the interest the packers have taken in cleaning up their factories especially in seeing that the flakes on which the fish are dried, the steam cookers, and the other machinery for handling and canning, are kept in good condition. Under the old system not only the condition of the floors but of the tables as well, was frequently disregarded. This year practically every factory in Maine has cleaned its floors and put its tables and other working equipment in such shape that a clean product can be produced. The factories are also prohibiting the throwing around of refuse and requiring the cleaning up of floors and other parts of the factory as rapidly as they are soiled. In the case of the flakes or wire-mesh frames on which the fish are dried and then sent into the steam room, the great attention to cleanliness has had a marked effect on the appearance of the canned product. Under the old system when these flakes were not always cleaned after each run, parts of the cooked fish clung to the meshes. It was found that these fragments of fish and the condition of the flakes made it practically impossible to produce a can of sardines in clear, clean oil, as the fragments on the flakes would stick to the new fish and color the oil in the can. During the last season practically all of the packers paid marked attention to these matters with the result that this year's product in quality of fish and oil is held by experts and by the trade to be far superior to the previous runs.

## BIG MONEY FARE FOR CAPT. CORKUM

At New York yesterday afternoon, another fine mackerel fare arrived, steamer Lois H. Corkum, Capt. William Corkum being reported at Fulton Market with 25,000 fish in count. A dispatch to the Times states that over half of the Corkum's trip are large fish.

### Back from South.

Sch. William A. Morse returned yesterday from Pensacola, Florida, where she has been engaged in snapper fishing for the past two years. She will now fit for drifting in command of Capt. Angus Hines. Sch. Thalia is also on the way to this port from the southward.

### Bait Reports.

Queensport, April 30—Herring scarce. No ice.  
Souris, P. E. I., April 30—Loose ice still around north and east coast with little movement. Weather calm.

## GOOD FARES AT NEW FISH PIER

### Banner Trip Today Brought In by Sch. Frances P. Mesquita.

Sch. Frances P. Mesquita brought in a nice fare at the new pier, hailing for 100,000 pounds fresh codfish, besides 10,000 pounds halibut. There were other good fares as well, among whom were schs. John J. Fallon, 110,000 pounds; Jorgina, 72,000 pounds; Helen B. Thomas, 52,000 pounds; steamer Swell, 84,000 pounds.

Prices kept up well, wholesalers paying \$4.50 to \$6 a hundred for haddock, \$2.50 to \$3 for large cod, \$2 for market cod, \$1.50 to \$3 for hake, \$1.50 to \$2 for pollock, \$2 for cusk, and 11 cents and 7 cents a pound for fresh halibut.

### Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

#### ARRIVALS AT BOSTON FISH PIER.

Sch. Eva Avina, 2500 cod.  
Sch. Olivia Sears, 3200 cod.  
Sch. Edith Silveria, 3000 haddock, 1500 cod, 1500 cusk.  
Str. Swell, 70,000 haddock, 14,000 cod.  
Sch. John J. Fallon, 110,000 cod, 200 halibut.  
Sch. Frances P. Mesquita, 100,000 cod, 10,000 halibut.  
Sch. Jorgina, 7000 haddock, 50,000 cod, 15,000 hake.  
Mary C. Santos, 8000 haddock, 14,000 cod.  
Sch. Buena, 1500 haddock, 12,000 cod, 2000 hake, 8000 cusk.  
Sch. Helen B. Thomas 7500 cod, 20,000 hake, 25,000 cusk.  
Sch. Elizabeth W. Nunan, 35,000 hake, 3000 cusk.  
Sch. Angeline C. Nunan, 36,000 hake, 4000 cusk.  
Sch. Richard J. Nunan, 3000 cod, 9000 hake, 3000 cusk.  
Haddock, \$4.50 to \$6 per cwt.; large cod, \$2.50 to \$3; market cod, \$2; hake, \$1.50 to \$3; pollock, \$1.50 to \$2; cusk, \$2; halibut, 11c per lb. for white and 7c for gray.

### Baited at Edgartown.

Schs. Natalie Hammond and John Hays Hammond baited and sailed from Edgartown, Saturday.

Following is a list of fishing vessels now in port:

Sch. Arkona.  
Sch. Waldo L. Stream.  
Sch. Volant.  
Sch. Esperanto.  
Sch. Mary F. Sears.  
Sch. Avalon.  
Sch. Mildred Robinson.  
Sch. Fannie Belle Atwood.  
Sch. Squanto.  
Sch. Mary F. Curtis.  
Sch. Francis J. O'Hara.  
Sch. Harvard.  
Sch. Vanessa.  
Sch. Gladys and Nellie.  
Sch. Marsala.  
Sch. William A. Morse.  
Sch. Lillian.

### Fine Stock.

Sch. Waldo L. Stream, Capt. Frank Stream, stocked \$2281.07 and the crew shared \$58.26, and the high line share with handling fish was \$59.81 on the recent halibuting trip.

### Going Seining.

Sch. Reading, Capt. John Hickey, has pulled out of the fresh haddocking fishery and will now fit for mackerel seining.

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## SHORE HADDOCK ARE IN DEMAND

### Boston Dealers Paid As High As \$7 for Them This Morning.

Five fares at the new pier and one at T wharf was the morning report from Boston today. At the former, all were shore boats, while at T wharf was the Lucania with 25,000 pounds haddock and cod.

Wholesalers paid \$5 to \$7 a hundred weight for haddock, \$4 for large cod, \$3 for market cod, \$1.50 to \$3.50 for hake, \$2.50 for pollock.

### Boston Arrivals and Receipts.

The arrivals and receipts in detail are:

#### ARRIVALS AT BOSTON FISH PIER.

Sch. Waltham, 3000 haddock, 5500 cod.  
Sch. Manomet, 2000 cod, 12,000 hake, 2000 cusk, 500 pollock.  
Sch. Rita A. Viator, 200 haddock, 25,000 cod.  
Str. Billow, 22,000 haddock, 2000 cod, 1000 cat fish.  
Sch. W. M. Goodspeed, 6000 haddock, 10,000 cod, 1000 pollock.

### ARRIVALS AT T. WHARF.

Sch. Lucania, 9000 haddock, 15,000 cod.  
Haddock, \$5 to \$7 per cwt.; large cod, \$4; market cod, \$3; hake, \$1.50 to \$3.50; pollock, \$2.50.

### Portland Fishing News.

Another beam trawler made harbor Monday, the Ripple coming in from the Western Banks with 90,000 pounds of fish for the Burnham & Morrill factory. In company with all the other trawlers coming from that direction of late fish, were reported very scarce and most of the fleet this week will operate in the South Channel. Another fishing arrival Monday was the Gloucester sch. Hattie L. Trask, returning from a two weeks' cruise on Georges, having for a catch 4000 pounds of halibut and 10,000 pounds salt cod. Central wharf was crowded Monday with vessels of local fleet, some of them having been tied up there for nearly a week waiting for good fishing weather. Several of the steam netters were in with catches ranging from 2000 to 8000 pounds.